

### **Amendments to the Claims**

**1. (Previously presented)** A foamed chocolate produced by a process comprising a step of formulating an oil mixture comprising edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid, the specific gravity of said foamed chocolate being 0.5 to 0.9.

**2. (Previously presented)** The foamed chocolate according to claim 1, wherein the behenic acid content in the tri-saturated fatty acid glycerides is 30 % or higher.

**3. (Previously presented)** The foamed chocolate according to claim 1, wherein the tri-saturated fatty acid glycerides containing behenic acid are a fully hydrogenated oil of rapeseed oil with a high erucic acid content.

**4. (Previously presented)** The foamed chocolate according to claim 1, wherein a mixing ratio of the edible fats and oils to the tri-saturated fatty acid glycerides containing behenic acid in the oil mixture used is 85 : 15 to 95 : 5.

**5. (Previously presented)** The foamed chocolate according to claim 1, wherein the content of the tri-saturated fatty acid glycerides containing behenic acid is 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

**6. (Cancelled)**

**7. (Previously presented)** A process for producing a foamed chocolate, which comprises steps of melting crystals of an oil mixture of edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid by warming, then crystallizing the tri-saturated fatty acid glycerides containing behenic acid by cooling the oil mixture, adding the resulting oil mixture to a

blend of chocolate ingredients, and whipping the resultant blend until the specific gravity of the foamed chocolate becomes 0.5 to 0.9.

**8. (Original)** The process according to claim 7, wherein fats and oils containing 30 % or more of behenic acid in their saturated fatty acids are used as the tri-saturated fatty acid glycerides containing behenic acid.

**9. (Previously presented)** The process according to claim 7, wherein a fully hydrogenated oil of rapeseed oil with a high erucic acid content is used as the tri-saturated fatty acid glycerides containing behenic acid.

**10. (Previously presented)** The process according to claim 7, wherein the oil mixture is added and used so that the content of the tri-saturated fatty acid glycerides containing behenic acid becomes 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

**11. (Cancelled)**

**12. (Previously presented)** The process according to claim 7, wherein the resultant blend is whipped after the product temperature of the resultant blend is adjusted to 25°C to 40°C.

**13-18. (Cancelled)**